

GARNET VALLEY RANCH

Wild + Spectacular

2021 CHARDONNAY

Garnet Valley Ranch offers classic cool climate wines made from the highest elevation vineyard in the Okanagan Valley. Organic and regeneratively farmed, the spectacular 320-acre site follows a rhythm that is set by earth and its solar system and is greatly influenced by the moon's cycles.

WINEMAKING

Estate grown chardonnay grapes were whole cluster pressed and fermented in concrete tanks. The wine was aged in a combination of concrete and stainless steel. This bright chardonnay gives off golden straw hues from core to rim. Rich tropical fruits with great lees characters and grapefruit pith dominate the aromatics. Lifted aromas of melon, pineapple, citrus and stone fruits and a lush minerality give this wine a mouthwatering lengthy finish.

The palate is dense with exquisite balance and framework of delicate acidity carrying the extremely long finish. An ethereal chardonnay with a subtle density and power in the mid palate. A perfect pairing to grilled seafood, roasted chicken, and creamy cheeses. This wine will reward with ageing.

WINEMAKERS

Matt Dumayne and Kat D'Costa

pH 3.45 | TA 5.5 | RS 0.0 | Alc 12.5%



CERTIFIED BY/
CERTIFIÉ PAR
ECOCERT CANADA

